



EASTER HORSERADISH SOUP

INGREDIENTS:

1/2 packaging Naturrino white sausage
2.5 l water
1 packaging Sokolow beef and vegetable bouillon
2 tablespoons flour
100 ml 36% cream
100 g cream horseradish
50 g hot horseradish
2 small onions
2 cloves of garlic
1 packaging Sokolow raw smoked bacon
salt and pepper
marjoram
ready-made croutons
cooked quail eggs

PREPARATION:

1. Pour water into a pot, add bouillon and heat until bouillon is dissolved.
2. Pour the flour into a bowl and whisk with the cream and two tablespoons of hot broth. Add the mixture to the pot with the broth, stirring all the time. Add horseradish. Season with salt and pepper and two pinches of marjoram. Cook for 15 minutes over low heat.
3. Cut the sausage into half-slices. Fry in the pan for 2 minutes, add finely diced onions, a pinch of marjoram and pressed garlic cloves. Fry until the onions are softened.
4. In a second frying pan, fry the crisps from the bacon slices.
5. Serve the soup with sausage and bacon crisps and croutons and a quail egg.